# MUELLER'S RECIPES

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# Delicious Recipes

made with

# Mueller's Products

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# FOREWORD

PHYSICIANS will tell you that macaroni or spaghetti, etc., is the most nourishing food you can eat.

For building up young bodies, for giving strength and vigor to the whole family, they have no equal.

The reason is in the ingredients. Mueller's Macaroni, Spaghetti, etc., are made of farina (the heart of the wheat), and contain just those food elements that build flesh tissue, red blood and bone.

No other food so thoroughly takes the place of meat, being just as substantial, but more healthy and nourishing. And —very important—the price is half that of meat.

When prepared in any one of the 60 different ways described in this Recipe Booklet, the Mueller products are so delicious, so easily digested, so satisfying, that they are welcomed by the "dainty" eater, the invalid, or for the heartiest appetite.

In making the Mueller products, the most modern methods and hygienic processes are used. We employ the very latest types of machinery in each department, several of them being covered by our own basic patents.

And not only have we been successful in producing perfect goods, perfectly

made, but we insure our goods being delivered in perfect condition.

The famous "Mueller" air-tight package is far superior to the open end box so commonly used, because the contents are never subject to any outside contamination.

Air cannot reach the contents, moisture cannot affect it, odors, dust or weevils cannot get in.

Therefore, every Mueller product reaches you just as fresh, sweet and clean as the day it left our packing rooms.

Once you learn how delicious and nourishing the Mueller products are—and how easily they may be prepared in many tempting dishes—you will never want to be without some in the house.

## MUELLER'S EGG NOODLES

### Egg Vermicelli and Egg Alphabets

are made of the best spring wheat flour and finest quality selected eggs, absolutely pure and free from all artificial coloring. In purity, richness and delicate flavor, Mueller's Egg Noodles are a pleasing surprise to all.

Made in three sizes—fine, medium and broad. The fine size is generally used for soups, the medium and broad for side dishes.

*Recipe No. 1.*

## DIRECTIONS FOR COOKING

*To be followed in all recipes in this book.*

To cook perfectly, put one large package of Mueller's Macaroni or Spaghetti into one gallon of boiling salted water. Many housewives add ½ tablespoonful of butter to the water, which gives an added flavor. Boil rapidly until tender, which will generally take from 10 to 25 minutes, stirring occasionally. Then place the macaroni or spaghetti in a colander which is to be shaken until drained thoroughly.

If the macaroni or spaghetti is to be *re-cooked* with other ingredients, or *baked*, it need not be cooked quite so tender.

For Elbow Macaroni, Elbow Spaghetti, Egg Vermicelli, Egg Noodles and Alphabets, 5 to 10 minutes is sufficient.

If Elbow Macaroni or Elbow Spaghetti is used, it need not be broken.

Never start to cook in cold or merely warm water. Always be sure it is boiling rapidly.

Never allow it to stop boiling. If necessary to add more water, have it boiling.

When done, put in a colander and drain.

NOTE: The same recipes may be used in preparing macaroni, spaghetti, Elbow Macaroni and Elbow Spaghetti.

### RECIPE FOR WHITE SAUCE

Heat in saucepan to boiling point 1 cup milk. Add 2 tablespoons butter and 1 of flour; stir until thick and smooth. Season with salt and pepper.

### *Key to Abbreviations*

t=*teaspoonful* T=*tablespoonful*

**MACARONI SOUP**

1 large package Mueller's Macaroni
1 large soup bone, ½ lb. cheese
1 quart tomatoes, salt and pepper to taste

Cover bone with water and boil for 2 hours. Remove bone; there should be 3 quarts of liquor. Bring the liquor to boiling point, then add macaroni and prepare as per Recipe No. 1. Add the cheese, grated. Strain tomatoes and add them to the soup, with seasonings, and cook for 10 minutes longer.

**MACARONI WITH SALMON**

1 cup Mueller's Macaroni, 2 T. butter
1 lb. can salmon, 2 cups milk, 3 T. flour
Salt and red pepper to taste, buttered breadcrumbs

Break macaroni into 1½ inch pieces and prepare as per Recipe No. 1. Melt butter with 1 tablespoonful of oil from the salmon and stir in flour. Then add milk and seasonings and stir and boil for 3 minutes. Arrange macaroni and salmon in layers in buttered dish, pouring a part of the sauce each time over the salmon. Sprinkle buttered breadcrumbs over the top and bake until browned.

**MACARONI AU MACEDOINE**

¾ cup Mueller's Macaroni, 1½ cups white sauce
1 T. chopped parsley
¾ cup cooked mixed vegetables
3 hard-cooked eggs

Break macaroni into short lengths and prepare as per Recipe No. 1. Heat white sauce (page 3), put half of it into another small saucepan, add macaroni and keep it hot. Cut the vegetables into small dice or balls; add them to the rest of the sauce. Put border of the macaroni around a hot dish, and pile vegetables in the center. Slice eggs and arrange them around the macaroni, sprinkling with a little salt and chopped parsley.

**MACARONI CRO-QUETTES**

½ cup Mueller's Macaroni, 2 T. butter, 3 T. flour
¼ t. salt, ¼ t. paprika, breadcrumbs
1 cup milk, cream or tomato purée
3 T. cheese, grated
1 egg, 1 t. chopped parsley

Break macaroni into half-inch pieces and prepare as per Recipe No. 1. Melt butter in a saucepan, stir in flour, add seasonings, milk, cream or tomato purée and stir until the sauce boils. Add macaroni and cheese, then mix and turn out on a buttered plate to cool. When cold take up in tablespoonfuls and form into cylinder shapes. Dip in beaten egg, roll in grated cheese and then in breadcrumbs, and fry 1 minute in smoking hot fat. Serve with or without tomato sauce.

## MACARONI AND HAMBURG STEAK WITH TOMATOES

½ large package Mueller's Macaroni
1½ lbs. hamburg steak, 6 onions, 5 bay leaves
1 large pepper, 1 q. canned tomatoes, 1 cup water
2 T. butter, salt to taste, grated cheese

Chop onions and fry in butter, add bay leaves and steak and cook for ½ hour. Then add water, tomatoes, salt and chopped pepper. Continue to cook slowly for 1 hour. Break the macaroni into small pieces and prepare as per Recipe No. 1. Then mix with steak. Turn out on to a large hot dish, and grate a little cheese over the top.

## MACARONI CREAM À LA NAPLES

½ large package Mueller's Macaroni
1 pint liquid lemon jelly
2 cups milk, 2 T. fruit juice
1 T. powdered gelatine, ¼ cup boiling water
1 cup whipped and sweetened cream
Few drops red coloring

Take a plain round wet mold and line it with some of the lemon jelly. Prepare half of the macaroni as per Recipe No. 1, then wind it around and around until the inside of the mold is covered and set it with a little more jelly. Break the remainder of macaroni in small pieces and boil until very soft in the milk, rub it through a wire sieve into a basin, add fruit juice and gelatine dissolved in the water. Color a pretty pink with the red color, when nearly cool lightly stir in cream; pour into prepared mold and set in a cool place to become firm. Turn out on a pretty dish and decorate with chopped lemon jelly.

## BAKED MACARONI OMELET

½ large package Mueller's Macaroni
Salt and pepper to taste, 4 T. butter
6 T. grated cheese, 2 eggs, 1 pint milk

Prepare macaroni as per Recipe No. 1. Beat up the eggs, add them to the macaroni with seasonings and butter. Grate over the cheese and add milk. Bake in a moderate oven for 30 minutes.

## MACARONI WITH MUSHROOMS

½ large package Mueller's Macaroni
4 T. grated cheese, 1 lb. mushrooms,
2 T. chopped parsley, 4 T. butter, 1 cup white sauce
Salt and pepper to taste

Prepare macaroni as per Recipe No. 1, and cut into small pieces. Melt 2 tablespoonfuls of the butter in a pan, add macaroni, cheese and seasonings. Wash and peel mushrooms; sauté them in the remainder of butter Then add sauce (page 3), a little salt and pepper and cook gently for 10 minutes. Turn them out on to a hot dish, surround with macaroni and sprinkle with chopped parsley.

**SWEET MACARONI BALLS**

15 sticks Mueller's Macaroni, 3 T. sugar
2 eggs, 1 T. butter, 2 T. flour, 1 cup milk
Flavoring to taste
Apricot marmalade or custard sauce
Breadcrumbs

Prepare macaroni as per Recipe No. 1. Blend butter and flour together in a saucepan, add milk and stir until boiling. Add sugar and yolks of eggs mixed together, macaroni, and a little vanilla or any other desired flavoring. Cool and divide into portions and roll into balls with a little flour. Brush over with beaten whites of eggs, toss in fine breadcrumbs and fry a golden brown in smoking hot fat. Serve with apricot marmalade or with wine or custard sauce. Savory macaroni balls may be made by mixing cold macaroni and cheese together, forming into balls, moistening with a little milk if needed, dipping into beaten egg, rolling in fine breadcrumbs and frying in smoking hot fat to golden brown.

**MACARONI WITH CHICKEN**

1 cup Mueller's Macaroni, 1 boiled chicken
3 cups chicken soup, ½ cup cream
2 hard cooked eggs
Salt, pepper, grated nutmeg to taste.

Prepare macaroni as per Recipe No. 1. Bring soup or stock to boiling point, add chicken cut into small pieces and macaroni. Cook for 15 minutes, then add cream and seasonings. Cook for a few minutes longer and turn into a hot dish. Garnish with eggs cut in slices.

**TOMATOES STUFFED WITH MACARONI**

½ cup Mueller's Macaroni
6 medium size tomatoes
3 T. butter, 2 T. flour, ½ cup cream or milk
¼ cup grated cheese, 1 mold mashed potatoes
Seasonings, breadcrumbs, 2 hard-cooked eggs
Parsley, vegetable stock

Cut a thin slice from tops of the tomatoes; remove all the seeds, and drain tomatoes on a sieve. Break macaroni into small pieces and cook in vegetable stock until it is quite tender, as per Recipe No. 1. Blend 2 tablespoonfuls of butter with the flour in a small saucepan over the fire, add cream or milk, and stir until it is thick; remove from fire, add macaroni, cheese, seasonings, and fill tomatoes with mixture. Cover top with breadcrumbs, dot with butter, and bake in moderate oven until tomatoes are cooked. They should not be allowed to lose their shape. Mash some boiled potatoes, season with salt, pepper, butter and cream and beat until light and white. Form into a large mold and place in the center of hot platter and sprinkle over with parsley. Arrange tomatoes around the potatoes and garnish with the eggs cut in slices.

## MACARONI AND CHICKEN PATTIES

1 cup Mueller's Macaroni, ¼ lb. cooked chicken
¼ lb. cooked tongue or ham
¾ pint milk or white sauce, 2 T. flour, 1 egg
2 T. butter
Salt, pepper and grated nutmeg to taste
Parsley, some pastry

Prepare macaroni as per Recipe No. 1 and cut into quarter inch lengths. Mix it with diced chicken and ham. Season nicely and add 1 tablespoonful chopped parsley. Blend butter and flour together in a saucepan over the fire, add stock or milk, and stir until the sauce boils for 5 minutes. Add macaroni, chicken and ham, and season it somewhat highly. Line some gem pans or tartlet tins with pastry, fill with the mixture, cover with lids of the pastry, make a hole in the center of each and brush over the surface with beaten egg. Bake in hot oven for 20 minutes. Serve hot or cold.

## MACARONI AND MUTTON MOLD

⅓ large package Mueller's Macaroni
½ lb. lean mutton, 2 T. white sauce, 2 yolks eggs
Salt and paprika to taste, 1 cup whipped cream
6 preserved mushrooms

Soften macaroni by boiling it in a little boiling water and milk (see Recipe No. 1), then cut into pieces ½ inch in length, with great exactness, that all be the same size; butter a mold, stick the macaroni quite close together all over it so as to look like a honeycomb, then fill up the mold with the mutton cream mixed with mushrooms. Cover and steam for half an hour. When cooked, turn out and serve with white sauce (see page 3). To make the mutton cream, pound the mutton with 2 tablespoonfuls of white sauce, yolks of eggs, and seasonings. Pass through a wire sieve, mix well and add whipped cream.

## MACARONI SWEET PUDDING

¾ cup Mueller's Macaroni, 2 pints milk. 1 lemon
3 eggs, 4 T. sugar, grated nutmeg to taste.

Break macaroni into short lengths and put into a saucepan with one pint of the milk and the grated rind of lemon, then simmer gently until tender. Drain and turn into a buttered pudding dish. Beat eggs slightly, add the other pint of milk and sugar, and pour the mixture over macaroni. Grate nutmeg over top and bake in moderate oven for ½ hour. To make this pudding look nice, a paste should be laid around the edge of the dish, and for variety a layer of preserve or marmalade may be added. It will be found desirable to boil the macaroni in salted water until nearly tender before boiling it in the milk.

**ITALIAN MACARONI AND NUT PUDDING**

1 cup Mueller's Macaroni, 2 cups milk
¼ cup sugar, 1 t. powdered cinnamon, 2 eggs
1 T. sherry wine
½ cup chopped meat nuts
Whipped cream or wine sauce

Put some macaroni through a food chopper and measure 1 cup. Scald the milk, add the macaroni and cook until tender and the consistency of thick custard. Add sugar, cinnamon, yolks of eggs well beaten, sherry wine, nut meats, and whites of eggs beaten to a stiff froth. Divide into small buttered molds, stand in a pan of hot water in the oven and bake 20 minutes. Turn out and serve with whipped cream or wine sauce.

**MACARONI SOUFFLÉ**

1 cup Mueller's Macaroni, 1 cup white sauce
1 t. chopped parsley, few drops onion juice
Salt and paprika to taste, 2 eggs, breadcrumbs
Mushroom or tomato sauce

Add seasoning and parsley to white sauce (see page 3), add macaroni chopped, prepared as per Recipe No. 1, heat to boiling point and stir in the beaten yolks of eggs. Cool and add stiffly beaten whites of the eggs. Turn into a buttered soufflé dish, sprinkle lightly with fine breadcrumbs and bake in a hot oven for 15 minutes. Serve with mushroom sauce or tomato sauce. Like all soufflés, it must be served the moment it is done.

**MACARONI WITH ASPARAGUS**

2 cups Mueller's Macaroni
Asparagus tips, pepper and salt to taste
1 T. chopped parsley, butter

Wash some asparagus carefully and break the tender parts into pieces. Cover with boiling salted water and boil until tender. Drain, season with butter, salt and parsley, and serve on macaroni, prepared as per Recipe No. 1. The macaroni and asparagus may be boiled together in the same water, giving the macaroni a more pronounced asparagus flavor.

**MACARONI WITH SWEET-BREADS**

2 cups Mueller's Macaroni, 1 cup grated cheese
1 pair cooked sweetbreads, 1 chicken liver
½ cup chopped ham or bacon
¼ cup chopped mushrooms
2 chopped pickled walnuts, 1 T. olive oil
Salt and pepper to taste
2 cups cream tomato sauce
3 T. butter, ½ cup browned butter
¼ cup breadcrumbs

Put liver, ham, mushrooms and walnuts through a food chopper, add sweetbreads, cut in small pieces, olive oil, tomato sauce and seasonings. Prepare macaroni as per Recipe No. 1 and add 3 tablespoonfuls butter and cheese. Line a buttered baking dish with ¾ of the macaroni,

pour in sweetbread mixture, cover with remainder of macaroni, grate a little cheese over the top, add browned butter, sprinkle with breadcrumbs and bake for 20 minutes. Serve hot.

**ELBOW MACARONI WITH CHESTNUTS**

**1 cup Mueller's Elbow Macaroni**
6 large chestnuts, 1 small onion, 4 T. butter
Salt and pepper to taste, ½ cup grated cheese
**Few breadcrumbs, 1 cup milk**

Break macaroni into small pieces and measure one cupful, then prepare as per Recipe No. 1. Slit chestnuts, put them into boiling water for 4 minutes, take out, and dry thoroughly. Then melt 3 tablespoonfuls butter in a saucepan, and toss chestnuts about in it until every nut is coated and very hot. It will then be found that with the aid of a sharp pointed knife both skins can be easily removed. Cover the nuts with milk, add onion, sliced, simmer until tender, drain and rub through a sieve; melt butter in a saucepan, put in macaroni, chestnuts, salt and pepper to taste, mix thoroughly over the fire for 10 minutes; arrange preparation on a hot dish, sprinkle with cheese and breadcrumbs, dot with butter and bake for a few minutes in oven or until nicely browned.

**ELBOW MACARONI CONTINENTAL STYLE**

½ large package Mueller's Elbow Macaroni
4 tomatoes, salt pork, 3 T. butter, 3 T. flour
1½ cups milk, ½ cup grated cheese
**Salt and pepper to taste**

Blend butter and flour together, add milk, seasonings and stir until it boils, then add cheese. Prepare macaroni as per Recipe No. 1, then blend it with sauce. Wipe and cut the tomatoes in halves, lay them cut side up in a buttered baking dish, season rather highly and place a small piece of butter or a slice of salt pork on each half and bake until tender but not broken. Arrange the macaroni in a buttered baking dish and lay tomatoes on it. Dust over with grated cheese and return to the oven until cheese is melted.

**CURRIED ELBOW MACARONI**

**1 cup Mueller's Elbow Macaroni**
1 T. curry powder, 1 small onion, 2 T. butter
**½ cup rice, 1 small green pepper**
**1 cup stewed tomatoes**
**1 T. sugar, 1 t. salt, 1 T. lemon juice**

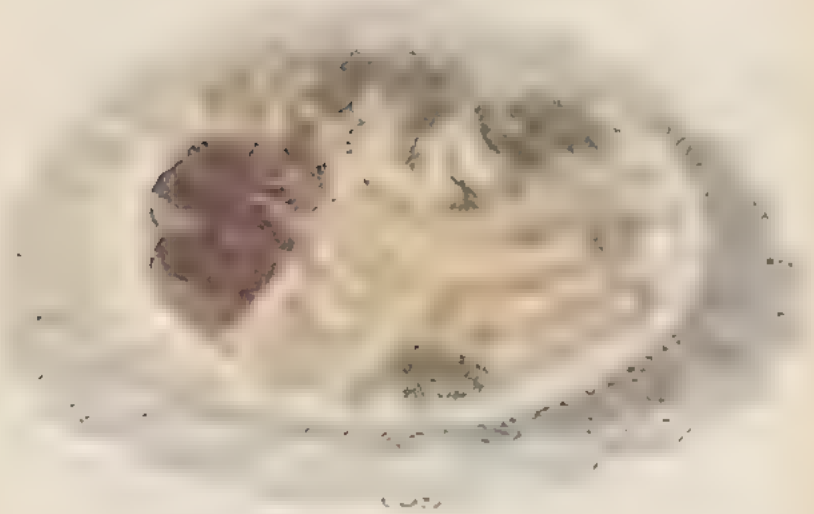
Chop onion and fry it in butter until browned, add rice which has been washed and drained, toss until browned, cover with boiling water or stock, and cook slowly until tender. Then add macaroni, cut into inch lengths, and boiled until tender, the pepper, chopped fine, tomatoes, curry powder, sugar, salt and lemon juice. Simmer 10 minutes and serve hot.

Tomatoes Stuffed with Elbow Macaroni

Spaghetti, Sausages and Fried Apples

Macaroni Balls

Egg Noodle Custard



**Spaghetti à La Maltaise**

Egg Noodles with Molded Ham.

**ELBOW MACARONI À LA CASINO**

1 cup Mueller's Elbow Macaroni
A few cooked shrimps, chopped parsley
1½ pints milk, 2 chopped shallots, 6 T. flour
6 T. butter, 1 t. meat extract, 2 ripe tomatoes
½ cup cream, ¼ cup grated cheese, 1 lemon
Salt and pepper to taste, a few croutons

Prepare macaroni as per Recipe No. 1 and cut into inch lengths. Cook shallots in milk for 10 minutes. Blend butter and flour together, then add milk; stir until boiling, add meat extract, pulp of tomatoes, cheese, strained lemon juice, cream, salt and pepper; boil for a few moments longer, then strain and add macaroni. Pour into an entrée dish, cover with cheese, sauce and garnish the top with prettily cut croutons that have been fried a pale brown color, and brushed over with a little white of egg and dipped in the parsley. Arrange a few shrimps here and there and serve at once. To make the cream sauce, take ¼ lb. of cheese, cut into thin slices, put into a saucepan with ¾ of a cup of cream, ½ cup of white sauce, and a dash of paprika; stir these ingredients over the fire until they melt, then use at once.

**SPAGHETTI WITH OYSTERS**

½ large package Mueller's Spaghetti
1 quart oysters, 1 pint scalded milk
Buttered cracker crumbs, 2 T. corn starch
Butter, salt and pepper to taste

Prepare spaghetti as per Recipe No. 1. Drain oysters, butter a baking dish, put in layer of spaghetti, then layer of oysters; dot with butter and season with salt and pepper to taste; repeat the layers until material is used, finishing with layer of spaghetti. Add oyster liquor to cornstarch, then stir into milk and bring to boiling point. When the liquor has thickened, add 1 tablespoonful of butter. Pour this mixture over the layers in the dish, sprinkle a layer of buttered cracker crumbs over the whole and bake in a quick oven for 10 minutes or until the crumbs are browned.

**SPAGHETTI À LA MALTAISE**

1½ cups Mueller's Spaghetti, 4 T. butter
½ cup grated cheese, 2 sheep's kidneys
1 cup tomato sauce, 6 sliced mushrooms
1 T. chopped parsley
Salt, white pepper and paprika to taste

Prepare spaghetti as per Recipe No. 1. Add butter and heat thoroughly, then add cheese with salt and pepper to taste. Skin kidneys and cut them into fine slices. Sauté them in a little butter over a brisk fire, season with salt and paprika, and moisten with tomato sauce. Add mushrooms and cook for 5 minutes. Dish up spaghetti in the form of a border on hot dish, place kidneys, stewed, in the center, sprinkle over parsley and serve hot.

## SPAGHETTI MEXICAN STYLE

½ large package Mueller's Spaghetti
1 sliced onion, 2 cups canned tomatoes
1 red or green pepper, little grated cheese
2 T. butter

Break the spaghetti into small pieces, and prepare as per Recipe No. 1. Fry onion in butter to a golden brown, then add spaghetti with tomatoes and pepper which has had seeds removed and has been cut into thin strips. Cook slowly until the spaghetti is quite tender, adding more tomato liquor or a little water if it seems necessary. It is not desired that the mixture be watery, but care must be used that it does not scorch. Sprinkle over with a little grated cheese before serving.

## SPAGHETTI WITH CORN

1 cup Mueller's Spaghetti, 1 cup corn
Salt and pepper to taste
2 T. bread or cracker crumbs
1 egg, 2 T. butter, 1½ cup milk

Break spaghetti into inch lengths and prepare as per Recipe No. 1. Add 1 cup of corn cut from the cob or one cup of canned corn, seasonings, crumbs, butter, egg well beaten, and milk. Mix thoroughly, turn into a buttered fireproof dish and bake until firm in moderate oven.

## SPAGHETTI AU GRATIN

⅓ large package Mueller's Spaghetti
2 T. butter, 1¼ cup milk or white sauce
2 T. flour, 3 T. grated cheese
Salt and pepper to taste, breadcrumbs
3 T. melted butter

Prepare spaghetti as per Recipe No. 1. Blend butter and flour in a saucepan over fire, add milk or sauce and stir until boiling, then add seasonings and cheese. Turn into a buttered baking dish, sprinkle a little cheese, breadcrumbs, and melted butter on top and bake until brown in a moderate oven. Serve in the dish in which it is cooked. This dish may also be prepared in individual ramekins so as to present a daintier appearance.

## SPAGHETTI WITH TURNIPS

1½ cups Mueller's Spaghetti
2 cups mashed turnips, 2 chopped onions
Salt and pepper to taste, ½ cup grated cheese
½ cup breadcrumbs, 4 T. butter, 2 cups milk

Prepare spaghetti as per Recipe No. 1. Boil some turnips in boiling milk or stock, then mash them and place them in a buttered baking dish; sprinkle in chopped onions and a little salt and pepper. Turn in the spaghetti, then sprinkle in cheese and breadcrumbs, dot with butter and pour in milk. Bake in a hot oven until nicely browned and serve at once.

**SPAGHETTI SALAD**

2 cups Mueller's Spaghetti, 1 cup chopped celery
1 T. chopped parsley
French or Mayonaise dressing
½ cup chopped boiled ham
Salt and pepper to taste, lettuce

Break the spaghetti into small pieces and prepare as per Recipe No. 1. Place on a dish to cool. When cold, mix with other ingredients and serve with French or Mayonaise dressing on crisp lettuce leaves.

**SPAGHETTI À LA NEAPOLITAN**

15 sticks Mueller's Spaghetti
1½ cups thick tomato sauce
¼ lb. cooked ham or tongue
Salt, pepper and red pepper to taste
4 T. butter
4 or 6 mushrooms, 3 pickled walnuts or truffles

Prepare spaghetti as per Recipe No. 1, and cut into 2 inch lengths and measure one cupful. Cut up ham, mushrooms and walnuts into strips and mix with tomato sauce, butter and spaghetti and season well. Heat in a jar or pan set in boiling water. Serve hot.

**SPAGHETTI SICILIENNE**

2 cups Mueller's Spaghetti, cooked veal or beef
1 fried egg plant, grated cheese
Tomato or brown sauce, 1 T. butter

Prepare spaghetti as per Recipe No. 1, using 1 tablespoonful of butter in the water for boiling. Then arrange in a buttered fireproof dish, with alternate layers of grated cheese, slices of fried egg plant, and finely chopped cooked veal, beef, ham or chicken. Cover the whole with a well seasoned sauce. Bake in a hot oven for 20 minutes and serve hot.

**SPAGHETTI À LA ROYAL**

1½ cups Mueller's Spaghetti
1 cup grated cheese, 2 T. butter, 1 T. hot milk
5 eggs, tomato sauce, seasonings to taste

Break some spaghetti and measure 1½ cups. Then prepare as per Recipe No. 1. Drain and cover with cheese. Melt butter, stir in spaghetti hot milk, yolks of eggs well beaten, seasonings, and whites of eggs beaten to a stiff froth. Turn into buttered mold, cover, and steam steadily for 1 hour. Turn out and serve with the sauce.

**SPAGHETTI RAREBIT**

1 cup Mueller's Spaghetti, 1 cup grated cheese
2 T. butter, salt, mustard and red pepper to taste
3 eggs, ½ cup cream or milk, toast

Prepare spaghetti as per Recipe No. 1 and cut into 2 inch pieces. Put into a chafing dish, add cheese, butter, seasonings, and bring to boiling point, then add eggs well beaten, cream or milk. Mix well and serve hot on toast.

## SPAGHETTI, SAUSAGE AND FRIED APPLES

2 cups Mueller's Spaghetti
1 lb. sausage, 1 cup milk
1 T. butter, 3 apples, salt and pepper to taste

Break spaghetti into small pieces and prepare as per Recipe No. 1. Place it in a buttered fireproof dish. Add milk and butter and set it at the back of the stove. Fry sausages and arrange them around the edge of the spaghetti. Pare, core and slice apples, fry them in the sausage fat and cover spaghetti with them. Serve hot.

## SPAGHETTI WITH FISH

½ large package Mueller's Spaghetti
Cooked fish, butter, grated cheese, white sauce

Prepare spaghetti as per Recipe No. 1. Remove bones and pick into small pieces any cooked fish. Place in the bottom of a buttered baking dish a layer of spaghetti, then a little butter and grated cheese; next a layer of fish, and repeat until materials are used, making the last layer butter and cheese. Cover with white sauce (see page 3), and bake until brown. Crabs and lobsters may be used in the same way.

## DEVILED SPAGHETTI

1 cup Mueller's Spaghetti, 3 yolks of eggs
8 T. grated cheese, 2 T. melted butter
¼ t. mustard, salt, pepper, and red pepper to taste
1 cup white sauce, some breadcrumbs

Prepare spaghetti as per Recipe No. 1 and cut into small pieces, add the yolks of eggs, cheese, butter, seasonings and pour into buttered baking dish. Cover with white sauce (see page 3), sprinkle over some breadcrumbs, grated cheese, and melted butter, and brown in hot oven.

## SPAGHETTI, ITALIAN STYLE

1 large package Mueller's Spaghetti
2 cups tomatoes, 4 cloves garlic, 1 T. butter
3 T. olive oil, salt, pepper and paprika to taste

Break the spaghetti in small pieces and prepare as per Recipe No. 1, adding 1 tablespoonful butter to the water. Heat olive oil, add garlic and cook until soft; now add spaghetti, seasonings and tomatoes. Cook for 5 minutes and serve very hot.

## SPAGHETTI WITH PORK CHOPS

2 cups Mueller's Spaghetti, 1 lb. pork chops
Salt and pepper to taste, ½ lb. grated cheese
1 quart tomatoes

Prepare spaghetti as per Recipe No. 1. Cut chops into neat pieces, put them into a hot iron skillet and cook them until tender, add spaghetti and tomatoes and cook for 10 minutes. Add seasonings and cheese and serve when it is melted.

**SPANISH SPAGHETTI**

2 cups Mueller's Spaghetti, 2 slices bacon
1 cup chopped cooked lamb or mutton, 2 onions
1 green pepper, 2 cups stewed tomatoes, butter
Milk or stock

Prepare spaghetti as per Recipe No. 1 and cut into small pieces. The bacon should not be too thin; cut into small bits, and fry in a frying pan, add onions chopped fine, and when turned a delicate brown add pepper cut into small pieces. Stir for a few minutes, then add stewed tomatoes. When the tomatoes are hot, remove from fire. Put the meat through a food chopper. Butter a fireproof dish and put in a layer of the tomato mixture, then one of meat, then one of spaghetti, season slightly. Repeat this until all the layers have been used, finishing with spaghetti. Pour on some milk or stock until it comes to the top of the mixture, and after dotting it with butter, bake for ½ hour or until browned.

**SPAGHETTI AND MARMALADE PUDDING**

1 cup Mueller's Spaghetti, 3 cups milk, 2 eggs
¾ cup marmalade, any kind preferred
½ cup sultana raisins, ¼ t. salt, 3 T. sugar
2 T. butter

Break the spaghetti in 1 inch pieces and prepare as per Recipe No. 1. Put milk in a saucepan, add spaghetti, and bring to boiling point, remove from fire, add marmalade, raisins, salt, eggs well beaten, sugar and remainder of butter. Pour into buttered fireproof dish and bake in a slow oven for 1 hour. Serve hot with milk or whipped cream.

**SPAGHETTI WITH EGGS**

1 cup Mueller's Spaghetti, 4 hard-cooked eggs
1 T. butter, 1 T. flour, 1 cup milk
Salt and pepper to taste
1 T. grated cheese

Prepare spaghetti as per Recipe No. 1 and cut into small pieces. Cut eggs into slices or chop coarsely. Mix with spaghetti and turn into a buttered baking dish. Blend butter and flour together, add milk and seasonings, and boil for 3 minutes. Add cheese and pour over spaghetti and eggs. Sprinkle with buttered breadcrumbs, bake for 10 minutes.

**EGG NOODLE SOUP**

1 large package Mueller's Egg Noodles
Salt and pepper to taste, 2 quarts clear stock

Bring soup to boiling point. Add noodles to soup and boil until tender. Season with pepper and salt and let boil for 10 minutes longer.

## FRICASSEE OF CHICKEN WITH EGG NOODLES

½ large package Mueller's Egg Noodles
1 onion, 1 bay leaf, 2 eggs, 1 cup milk or cream
1 chicken, 2 cloves, 4 T. butter, 2 T. flour
Salt and white pepper to taste

Prepare egg noodles as per Recipe No. 1. Add 1 teaspoonful of the butter and seasoning of salt and pepper. Turn them on to a large platter and keep hot. Separate chicken into pieces at the joints; wash, rinse and dry carefully. Put the pieces into a saucepan with 2 tablespoonfuls of the butter; let them brown slightly on both sides, and when a little colored, add enough boiling water to cover them; now add bay leaf, onion stuck with cloves and seasonings. Simmer until tender. Arrange the chicken on the noodles and pour over them a gravy made as follows: Strain liquor from the saucepan and take off the fat. Melt the remainder of butter, stir in flour, add one cup of the liquor and season to taste. Remove from the fire, and when a little cool add cream or milk, beaten with yolks of the eggs. Return to fire until eggs are a little thickened, but do not let the sauce boil.

## FRIED NOODLES

1 large package Mueller's Egg Noodles
Milk, 1 or more eggs

Prepare egg noodles as per Recipe No. 1. Have ready one or more well beaten eggs, mixed with a little milk. While the noodles are still hot, pour beaten eggs over them, stirring constantly. Brown in a buttered frying pan.

## EGG NOODLES AND NUT PUDDING

2 cups Mueller's Egg Noodles, ¾ cup sugar
1 pint milk, 4 eggs, grated nutmeg to taste
¼ t. salt, ½ cup chopped English walnut meats
¼ cup melted butter

Crush the noodles a little, measure 2 cups and prepare as per Recipe No. 1, boiling only 10 minutes. Mix noodles with the eggs well beaten. Butter a fireproof dish, and put in a layer of the noodles, sprinkle with sugar, nuts, grated nutmeg, and butter. Then add another layer of noodles and proceed as before until all are used. Add milk and salt, then bake in a moderate oven for ¾ of an hour. This pudding is delicious served with stewed prunes, stewed apples or grated pineapple.

## EGG NOODLES WITH BROWN SAUCE

2 cups Mueller's Egg Noodles, 2 T. butter
1 ½ cups brown sauce, 2 T. vinegar, 1 T. capers
Salt, pepper and paprika to taste

Prepare egg noodles as per Recipe No. 1. Put them in a saucepan with butter and brown sauce. Reduce vinegar a little and add it with capers and seasonings. Heat thoroughly and serve hot.

## EGG NOODLES LYONNAISE

1 cup Mueller's Egg Noodles
1 medium size onion 3 T. butter
Chopped capers or pickles
Salt and pepper to taste
Buttered bread crumbs

Prepare egg noodles as per Recipe No. 1 and keep them hot. In the meantime, chop onion and cook in butter or some bacon fat, until a golden brown; add to it a few chopped capers or chopped pickles, season nicely and add cooked noodles, moistening, if necessary, with a little more butter. Mix well turn out on to a hot platter, sprinkle breadcrumbs over the top. To prepare buttered crumbs, take some coarse breadcrumbs and place them in a pan with butter or bacon fat, toss them about in this until fat is absorbed and the bread colored golden brown. Allow 1 tablespoonful of fat to a scant cupful of crumbs.

## EGG NOODLE CUSTARD

1 package Mueller's Egg Noodles, medium size
1 cup grated cheese, ½ t. salt, 3 T. sugar, 3 eggs
3 cup milk

Prepare egg noodles as per Recipe No. 1, boiling for 10 minutes. Add the cheese, eggs slightly beaten, milk, sugar and salt. Mix and turn into a buttered fireproof dish and bake in a moderate oven for half an hour, or until the custard is set.

## BUTTERED EGG NOODLES

2 cups Mueller's Egg Noodles
1 cup soft bread crumbs, 4 T. butter

Prepare egg noodles as per Recipe No. 1 and place in a hot serving dish. Melt butter and add crumbs. Stir until butter is absorbed and browned slightly. Sprinkle them over the noodles, then add a little more butter, allowing this to run among the noodles in the dish. Serve plain—that is without cheese, and plan to serve them with some dish having a good gravy.

## BAKED EGG NOODLES WITH FRUIT

½ large package Mueller's Egg Noodles
½ cup sultana raisins, ½ cup chopped nut meats
1 T. cream or butter, powdered cinnamon to taste
1 pint milk, ¼ cup sugar, 1 egg, ¼ t. salt

Prepare egg noodles as per Recipe No. 1, boiling for 10 minutes. Mix the noodles with cream or butter, egg well beaten, salt, milk, sugar, nuts, raisins and cinnamon. Pour into a buttered baking dish and bake in moderate oven for half an hour or until set. Serve hot with milk or cream. Any kind of fresh fruit or stewed fruit may be used in place of the raisins and nuts.

## EGG NOODLES AND PEANUTS

1⅓ cups Mueller's Egg Noodles, ½ pint peanuts
2 cups milk, few buttered breadcrumbs
2 T. butter, 2 T. flour, salt and pepper to taste

Grind the peanuts. Prepare egg noodles as per Recipe No. 1. Melt butter in a saucepan, stir in flour, add milk and seasonings and boil for 5 minutes. Stir in peanuts. Put a layer of the noodles in a buttered baking dish, then layer of the peanuts and sauce, then another layer of noodles and more sauce and peanuts until the material is used. Sprinkle buttered breadcrumbs on top and brown in oven.

## EGG NOODLES AND NUT ROAST

1 cup Mueller's Egg Noodles
2 cups chopped nut meats, 1½ cups breadcrumbs
2 T. chopped parsley, 3 cups milk
Salt, pepper and powdered mace to taste
4 T. melted butter, 2 eggs, brown sauce

Prepare egg noodles as per Recipe No. 1. Mix with nuts, breadcrumbs, melted butter, seasonings, eggs well beaten and milk. Turn into a buttered fireproof dish, dot with pieces of butter, and bake in a moderate oven for ¾ of an hour. Serve hot with brown sauce.

## ITALIAN EGG NOODLE PIE

1⅓ cups Mueller's Egg Noodles, 1 sliced onion
4 firm tomatoes, 1 lb. cooked beef or mutton
Few breadcrumbs
Seasoning of salt, pepper and grated nutmeg,
1 cup stock or water, 2 T. grated cheese

Prepare egg noodles as per Recipe No. 1. Line a buttered baking dish with some of the noodles, arrange the meat, cut in thin slices, onion, and tomatoes cut in rings in layers in baking dish. Then add seasonings, pour in stock or water and cover the top with remaining noodles. Sprinkle over with breadcrumbs and grated cheese, then bake in hot oven for half an hour.

## EGG NOODLES WITH MOLDED HAM

1 cup Mueller's Egg Noodles
1 cup diced cooked ham
1 t. poultry seasoning
Salt and pepper to taste
2 cups unflavored gelatine, 1 T. grated cheese
Parsley

Mix the ham with the seasonings, then turn it into a wet mold; strain gelatine over it and set aside to become firm. Prepare egg noodles as per Recipe No. 1, and let cool. Turn ham on to a dish, surround with the noodles, sprinkle over with the grated cheese, and garnish with parsley.

**BAKED EGG NOODLES**

½ large package Mueller's Egg Noodles
Salt and pepper to taste, butter
Bread or cracker crumbs

Prepare egg noodles as per Recipe No. 1. Put them into a buttered baking dish with a little hot water to keep them moist. Season with pepper and salt, and small pieces of butter. Cover with bread or cracker crumbs moistened with melted butter. Brown in a quick oven.

**EGG NOODLES WITH ANCHOVIES**

1 cup Mueller's Egg Noodles, 6 boned anchovies
1 small onion, grated cheese, 1 t. chopped parsley
3 T. butter, ¾ cup white wine

Prepare egg noodles as per Recipe No. 1 and cut into small pieces. Slice onion and fry it with parsley in butter, then add anchovies cut in four pieces Stir in noodles and wine and cook gently for twenty minutes. Serve with grated cheese.

**VERMICELLI SOUP**

½ large package Mueller's Vermicelli
2 quarts clear soup, ½ cup tomato purée
Salt and pepper to taste

Bring soup to boiling point, crush vermicelli and then add it to the tomato puree. Allow it to boil 15 minutes; season with salt and pepper. Serve hot.

**VERMICELLI SWEET CUSTARD**

½ large package Mueller's Vermicelli
2 cups milk, pinch of salt, 2 eggs, 2 T. sugar
½ t. vanilla or lemon extract

Break vermicelli into short lengths and boil it until tender in the milk. Add salt, sugar, vanilla extract and cool slightly. Add eggs well beaten, and turn into a buttered baking dish and bake in a moderate oven until custard is set. Have the dish in which the baking is done placed in a pan of hot water in the oven.

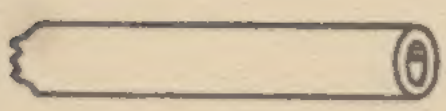
**VERMICELLI SWEET SOUFFLÉ**

1 large size package Mueller's Vermicelli
3 cups scalded milk, 3 T. sugar
½ t. vanilla extract, pinch of salt
3 eggs, sweet white sauce

Scald milk in a double boiler, add vermicelli broken into inch lengths and cook until tender. The milk should be almost all absorbed by the vermicelli; set aside until cool, then add salt, sugar, vanilla extract, yolks of eggs, well beaten, and whites beaten to a stiff froth. Turn at once into a buttered soufflé mold or a deep baking dish and bake in a moderate oven for 25 minutes. It is well to set the mold in a pan of hot water while baking. Serve at once with white sauce (see page 3), with sugar and cream.

# MUELLER'S PRODUCTS

*The Reproductions Below Show Exact Thicknesses*



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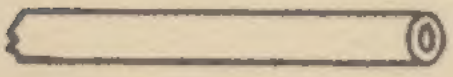

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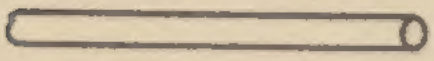

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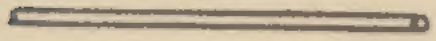
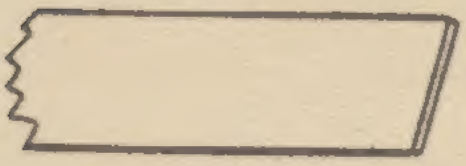
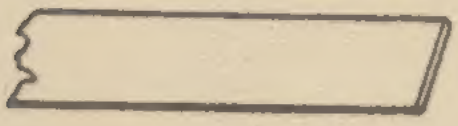


EGG VERMICELLI



BROAD EGG NOODLES



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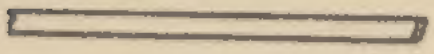

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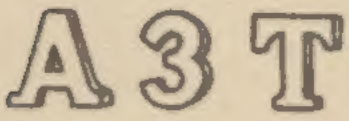


EGG ALPHABETS

ELBOW MACARONI

ELBOW SPAGHETTI

EGG BARLEY

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